

Title (en)

LIQUID BREAD IMPROVING COMPOSITIONS

Title (de)

FLÜSSIGE BROTVVERBESSERUNGSMITTEL

Title (fr)

COMPOSITIONS LIQUIDES D'AM LIORATION DU PAIN

Publication

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Application

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Abstract (en)

[origin: WO0226044A2] The present invention relates to liquid bread improving compositions. The invention also relates to a process for the preparation of a dough using said liquid bread improving compositions as well as to a process for the preparation of a baked product from such a dough.

IPC 1-7

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IPC 8 full level

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CPC (source: EP US)

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See references of WO 0226044A2

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